

# LAYERED MEXICAN TORTE

**Meat/Meat Alternate • Vegetable • Grains/Breads**

Ingredients	Weight	50 servings	Measure
* <b>Chicken Meat, cooked, diced, frozen, thawed</b>	2 lb 4 oz		.....
<b>Salsa</b>	.....		1 ½ No.10 cans
* <b>Refried Beans</b>	.....		2 No.10 cans
Flour or Corn Tortillas, 7" diameter	.....		100 each
* <b>Cheddar Cheese, shredded</b>	3 lb 2 oz		.....
Iceberg Lettuce, shredded	3 lb 2 oz		6 ¼ cups
Tomatoes, sliced	4 lb.		.....

## Directions

1. Thaw chicken over night in the refrigerator.
2. Add chicken to salsa in large pot or steam kettle, and heat to 165°F.
3. Warm refried beans, in the steamer, to 165°F.
4. Warm tortillas in a covered pan, in the oven, just before meal service.
5. To assemble:
  - Place and spread a #16 scoop of beans on a tortilla.
  - Place a second tortilla on top of beans.
  - Top with a 4 oz. ladle of chicken and salsa mixture.
  - Garnish with 2 slices of tomato, 1 oz (2 tbsp) shredded lettuce, and 1 oz shredded cheese.

\*Commodities are in **Bold**

**Serving: 1 torte**  
**provides 2  $\frac{3}{4}$ -oz meat/meat alternate,**  
 **$\frac{7}{8}$ -cup servings of vegetable, and**  
**2 servings of grains/breads**

**Yield: 50 tortes**

**Nutrients Per Serving (1 torte)**

Calories	252	Saturated	4.2g	Iron	4.1mg
Protein	20g	Cholesterol	41mg	Calcium	308mg
Carbohydrate	24g	Vitamin A	134RE	Sodium	902mg
Total Fat	8	Vitamin C	16mg	Dietary Fiber	6g

Recipe provided by Martha Cetina, Joliet Central High School, Illinois  
This recipe has not been standardized by USDA.

